Valeria Menga

List of Publications by Year in Descending Order

15 papers	453 citations	9 h-index	15 g-index
15 ext. papers	524 ext. citations	5 avg, IF	3.33 L-index

#	Paper	IF	Citations
15	Phenolic Acid Composition and Antioxidant Activity of Whole and Defatted Seeds of Italian Hemp Cultivars: A Two-Year Case Study. *Agriculture (Switzerland)*, **2022**, 12, 759	3	1
14	Influence of Organic and Conventional Farming on Grain Yield and Protein Composition of Chickpea Genotypes. *Agronomy*, **2021**, 11, 191	3.6	3
13	Phenolic acids variability and grain quality of organically and conventionally fertilised old wheats under a warm climate. *Journal of the Science of Food and Agriculture*, **2019**, 99, 4615-4623	4.3	12
12	Mineral composition of durum wheat grain and pasta under increasing atmospheric CO concentrations. *Food Chemistry*, **2018**, 242, 53-61	8.5	25
11	Gluten-free pasta incorporating chia (Salvia hispanica L.) as thickening agent: An approach to naturally improve the nutritional profile and the in vitro carbohydrate digestibility. *Food Chemistry*, **2017**, 221, 1954-1961	8.5	49
10	Metabolomic analysis can detect the composition of pasta enriched with fibre after cooking. *Journal of the Science of Food and Agriculture*, **2016**, 96, 3032-41	4.3	3
9	Increasing atmospheric CO 2 modifies durum wheat grain quality and pasta cooking quality. *Journal of Cereal Science*, **2016**, 69, 245-251	3.8	10
8	Nutritional profile and cooking quality of a new functional pasta naturally enriched in phenolic acids, added with glucan and Bacillus coagulans GBI-30, 6086. *Journal of Cereal Science*, **2015**, 65, 260-266	3.8	27
7	Chickpea (Cicer arietinum L.) Fortification of Cereal-Based Foods to Increase Fiber and Phytochemical Content **2014**, 533-546		1
6	Agronomic Management under Organic Farming May Affect the Bioactive Compounds of Lentil (Lens culinaris L.) and Grass Pea (Lathyrus communis L.)?. *Sustainability*, **2014**, 6, 1059-1075	3.6	3
5	Effects of toasting on the carbohydrate profile and antioxidant properties of chickpea (Cicer arietinum L.) flour added to durum wheat pasta. *Food Chemistry*, **2012**, 131, 1140-1148	8.5	40
4	Biotechnological production of vitamin B2-enriched bread and pasta. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 8013-20	5.7	94
3	Effect of processing and cooking on phenolic acid profile and antioxidant capacity of durum wheat pasta enriched with debranning fractions of wheat. *Food Chemistry*, **2010**, 119, 1023-1029	8.5	111
2	Effects of genotype, location and baking on the phenolic content and some antioxidant properties of cereal species. *International Journal of Food Science and Technology*, **2009**, 45, 7-16	3.8	74
1	Phytochemical profile of chickpea cultivars grown in conventional and organic farms in Southern, Italy. *Organic Agriculture*,1	1.7	0